

## Spirits & Digestifs

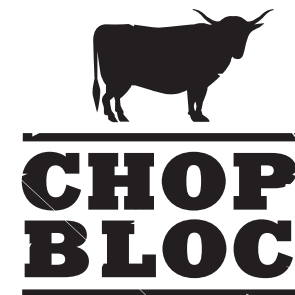
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	50ml
Havana 3yr .....	£7.00
Havana 7yr .....	£8.00
Havana Selección De Maestros .....	£15.00
Woodford Reserve .....	£8.00
Chivas 12yr .....	£7.00
Chivas 18yr .....	£15.00
Glenlivet 12yr .....	£9.00
Macallan Gold .....	£9.50
Lagavulin 16yr .....	£15.50
Olmeca Altos .....	£7.00
Jose Cuervo Reserve de la Familia .....	£15.00
Martell VS .....	£9.50
Martell Cordon Bleu .....	£25.00
Hennessy XO .....	£29.00



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## Desserts, Cheese & After Dinner Drinks



## Hot Drinks

Espresso // Decaf .....	£2.00
Americano // Decaf .....	£2.00
Cappuccino // Decaf .....	£2.50
Latte // Decaf .....	£2.50
Single Origin French Press .....	£4.00
<b>Liqueurs</b>	
<i>Irish Coffee £6 // Calypso Coffee £6 // Baileys Coffee £6 // French Coffee £7</i>	
Hot Chocolate .....	£2.50
Mighty Leaf Tea .....	£2.00
<i>English Breakfast Organic // Chamomile Citron // Green Tea Passion // Jasmine Mist Organic // Orchid Oolong or Verbena Mint Organic</i>	

## Cheese Board

**£8.00**

Choose from a selection of three cheeses below served with celery, chutney, fruit & a selection of biscuits.

**Goat Cheese** - Soft & creamy goat milk cheese.

**Taleggio** - Semi soft, Italian cow milk cheese. Fruity & creamy flavour.

**Manchego** - Firm Spanish sheep milk cheese. A well developed creamy flavour.

**Roquefort** - Semi hard, sheep milk blue cheese. Full & tangy flavour.

**Montgomery** - Hard, mature, unpasteurised cow milk Somerset cheddar. Rich, sweet & nutty.

## Ports

	50ml	
Warre's Warrior Port .....	£5.50	
Warre's 20 Year Old Tawny .....	£9.00	

## Dessert Wines

	75ml	Btl
NV Fondo Antico Baccadoro Passito, Sicily, Italy 50cl .....	£4.00	£28.00
2012 Royal Tokaji Late Harvest, Tokaji, Hungary 50cl .....	£5.00	£31.00
2011 Chateau du Levant Sauternes, Bordeaux, France 37.5cl .....		£30.00
2008 Royal Tokaji Blue Label, Tokaji, Hungary 50cl .....		£50.00

## Homemade Desserts

<b>Homemade Chocolate Brownie</b> .....	£6.00
<i>Warm homemade brownie, vanilla ice cream, popping candy, berry coulis &amp; raspberry garnish.</i>	
<b>Chocolate Crème Brûlée</b> .....	£6.50
<i>Rich chocolate crème brûlée, crushed shortbread, raspberries &amp; vanilla ice cream.</i>	
<b>Sticky Toffee Pudding</b> .....	£6.00
<i>Warm sticky toffee pudding, served with custard or ice cream.</i>	
<b>Lemon Tart</b> .....	£6.00
<i>Homemade Lemon tart, meringue &amp; raspberry coulis</i>	
<b>Chocolate Peanut Butter Bomb</b> .....	£7.00
<i>Dark Chocolate mousse, peanut butter whip, shortbread crust &amp; caramel sauce.</i>	
<b>Chocolate Churros</b> .....	£5.00
<i>Traditionally made churros, coated in sugar &amp; cinnamon, served with chocolate sauce.</i>	
<b>Apple &amp; Winter Berry Crumble</b> .....	£6.50
<i>Apple &amp; mixed winter berries stewed slowly served with a traditional biscuit &amp; butter crumble topping. Served with custard or ice cream.</i>	
<b>Berry Eton Mess</b> .....	£7.50
<i>Crushed meringue, freshly whipped cream, fresh raspberries &amp; blueberries with a berry coulis.</i>	

## Ice Creams & Sorbets

<b>Ice Cream Sundae</b> .....	£7.00
<i>Chocolate, Strawberry &amp; Vanilla Ice Cream with freshly whipped cream, mixed berry coulis &amp; fan wafer</i>	
<b>Sticky Toffee Sundae</b> .....	£7.50
<i>Salted butter caramel ice cream, sticky toffee pudding bites, sticky toffee sauce, freshly whipped cream &amp; fan wafer.</i>	
<b>Chocolate Brownie Sundae</b> .....	£7.50
<i>Chocolate, strawberry &amp; vanilla ice cream, chocolate brownie chunks, freshly whipped cream &amp; fan wafer.</i>	
<b>Scoops</b> .....	£2.00
<b>Saffron Walden Ice Cream:</b> Vanilla, Chocolate & Strawberry	
<b>Saffron Walden Sorbet:</b> Sherbet Lemon, Raspberry & Spanish Orange.	

**Vodka Espresso Martini £8.00**  
Absolut, Kahlua, Espresso

AN OPTIONAL 10% SERVICE CHARGE WILL BE APPLIED TO YOUR BILL, ALL OF WHICH GOES TO THE STAFF.  
Please advise a member of staff if you have any particular dietary requirement. A separate allergen menu is available upon request.